## Patent claims

- A protein powder, including at least one protein source and one stabilizer, selected from esterified pectin and/or carboxylmethylcellulose, which is obtainable by:
- mixing a protein source with a stabilizer,
- heating the mixture
- homogenizing the mixture, and
- drying the mixture to obtain a powder.
- 2. A protein powder as claimed in claim 1, characterized in that the mixing of the protein source with a stabilizer takes place in a liquid medium.
- 3. A protein powder as claimed in claim 1 or 2, characterized in that the pH value is lowered to < 4.5 before drying.
- 4. A protein powder as claimed in one of claims 1 to 3, characterized in that the protein content in the protein powder exists in a quantity of 10 to 90 percent by weight.
- 5. A protein powder as claimed in one of claims 1 to 3, characterized in that the protein source is selected from cow milk, soy milk, whey and mixtures thereof.
- 6. A protein powder as claimed in one of claims 1 to 4, characterized in that the stabilizer in the protein powder exists in a quantity of 1 to 30 percent by weight.
- 7. A method of producing a protein powder, including at least one protein source and one stabilizer selected from esterified pectin and/or carboxylmethylcellulose, comprising the following steps:
  - mixing the protein source with a stabilizer,
  - heating the mixture
  - homogenizing the mixture and
  - drying the mixture to obtain a powder.

- 8. Use of the protein powder as claimed in one of claims 1 to 6 for producing a protein-containing drink.
- 9. A method of producing a protein-containing drink, comprising the following steps:
- solving a protein powder according to one of claims 1 to 6 in a liquid medium,
- heating the liquid, and
- homogenizing the liquid.
- 10. A method as claimed in claim 9, characterized in that the liquid after dissolving the powder is acidified to a pH value of < 4.5.
- 11. A method of producing a protein-containing drink, comprising the following steps:
- solving a protein powder according to one of claims 1 to 6 in a liquid medium,
- use for instant consumption.
- 12. A protein-containing drink, which can be obtained by the method according to one of claims 9 to 11.